

SNAP PEAS



Burpee Seed Co.

Table of Contents

Planting	3
Preparation	4
Storage	6
Recipes	
Party Foods	8
Lunch Treats	12
Side Dishes	14
Oriental Cooking	16
Main Dishes	19
Gardener's Log	22

Whole and fresh, the Sugar Snap pea has the juiciest, sweetest and crunchiest texture and flavor you'll ever taste. Cooked, it's the epitome of snow pea goodness.

Once you have tasted the Sugar Snap pea, you'll most certainly agree with leading food authorities who maintain that it's almost sinful not to know how to use it. It's not an exotic vegetable and doesn't need much attention once you know how to handle it.

The Sugar Snap pea was bred by Drs. Calvin Lamborn and M. C. Parker for the Gallatin Valley Seed Company in Twin Falls, Idaho. The doctors bred the Sugar Snap by crossing a regular snow pea with a one-in-a-million mutant shell pea plant at the Gallatin trial plots. The result of the breeding is a variety of pea which is fatter and sweeter than the snow pea and yields two to three times the crop of the old-fashioned pea.

Planting

The best time to plant Sugar Snap peas is early spring or just as soon as the soil is workable. Plant your seed as you would any other variety of garden pea and figure that the peas will take about 70 days to mature to the first edible pod stage.

The Sugar Snap is a tall climber; if conditions are right, it can grow 4 to 6 feet.* Provide support with chicken wire, netting or strings stretched between tall stakes. Be sure that small vines are supported as well as the tall ones because it's difficult to lead vines back to strings or wire after they have sprawled for any length of time and have become brittle.

Sugar Snaps favor cool weather. The snap peas have good frost resistance and have survived 20°F. temperatures.

The snap peas are at their best when the pods are 2-1/2 to 3 inches long and plump with mature peas. The pod walls become sweeter as the peas develop but they should be picked before the pods become netted. It shouldn't take you long to determine the stage of growth you prefer for eating.

**Some Burpee customers report that their Sugar Snap vines top 8 ft. tall—climbing up to 8 or even 10 ft. Even when the vines fall over, they keep on producing but not as heavily.*

Notes from BURPEE gardeners about planting Sugar Snap Peas

"Your Sugar Snap Peas are the best value in vegetable seeds we have ever found. We planted our seeds on April 12. Beginning around the first week in June we had a bumper crop of the most delicious peas (raw, fried or boiled, in-the-pod or shelled) we ever ate. The vines are still producing (July 12). They are disease and pest-free, have had no fertilizer, and only about 3-4 feet of support. Some vines are over 6 feet tall—they just fall over and keep growing. Our grandson, who is four, heads straight for the garden when he comes and feeds on the whole pods. We have never used any insecticide. Hurray for you! We plan to double or triple our order next year."

Mrs. Van C. Hale, Madison, Connecticut

"Just today (July 31) I'm picking my last Super Snap Peas. I planted a double row with your Garden Trellis. Had to string lines above 50 take up the peas to 7 feet high. Producing first in last week of May—planted last week of March, and produced some 15 pounds of peas."

Ralph C. Kimball, Media, Pennsylvania



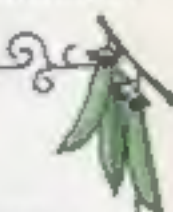
Preparation

Sugar Snap peas have strings. These strings must be removed before using the peas. To do so, pinch the very tip of the Sugar Snap pea, getting hold of the string. Pull the string up the straightest side toward the stem end; pinch off the stem end and continue pulling the string until there is no more.

Raw Sugar Snap peas are delicious additions to many ordinary dishes. You can snap them like green beans or slice them lengthwise or in chunks for salads, soups and sandwiches, use whole as dippers for cocktail dips or fill the crisp pods as you would fill celery sticks. The fresh Sugar Snaps are especially delectable on the hors d'oeuvre plate.

Sugar Snap peas require very little cooking (two minutes is enough) whether in the fresh or frozen state. If they are overcooked, the pods will fall apart and the flavor will be destroyed. They may be used for batter-coated tempura, tossed into stews, spaghetti sauces, used as a garnish or accompaniment to meat, poultry or fish, or whatever else you can imagine. For superior flavor, they should be added to cooked dishes just before serving.

Uncooked crocked (pickled) Sugar Snap peas can be eaten alone or added to cocktail or vegetable drinks at parties. Eat them whole or eat pods and peas separately. Use them as you would use pickles or dilled green beans.



Strings? — No Problem!

"My vines are 7-8 ft. high and have produced for two weeks and are continuing incredible production. They were planted on March 24th and grew very quickly and without disease. Of course the real test is in the eating and it is here that this vegetable is unsurpassed. My peas have seldom ever made it to the pot. These are mistake-proof. I never open a pod with no peas or old peas because the sweetness is there at every size and they never need shelling. And the flavor is the best I have eaten. You mentioned strings, but they have been no problem."

Chuck Lasher, Clinton, Connecticut

The text and recipes in this booklet are reprinted from a booklet written by Willetta Warberg and published by the Gallatin Valley Seed Co., the company which developed the remarkable vegetable, Sugar Snap Peas. We thank them for their permission to use this material.

Quotes found throughout this booklet are from unsolicited letters received from Burpee customers who grow Sugar Snaps.

BURPEE SEED CO.

Quality and Service Since 1878

WARMINSTER, PA. 18904 CLINTON, LA 70723 BEEFEECHIE, CA 92502

Here's how to get Sugar Snaps ready for eating:



*Pinch and pull string
up from here . . .*



*Pinch stem and pull
to other side, and*

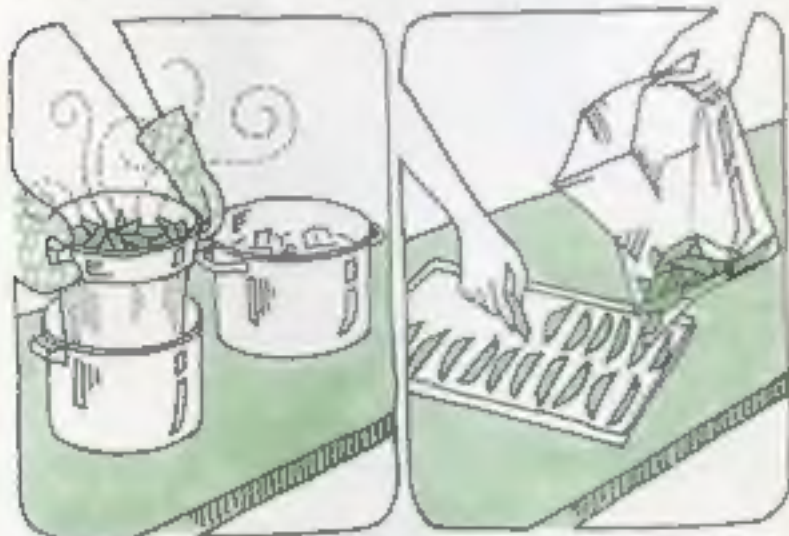


Pull string and stem and down other side.

Storage

Fresh Sugar Snap peas, whether from your garden or not more than a day or two old from your local market, should be kept unwashed in plastic wrap or bags in the refrigerator until ready to use. The fresh Sugar Snap peas will keep this way for at least 10 days, after which they will begin to get starchy and lose their special qualities of crunchy juiciness, easy stringability and snapability.

Sugar Snap peas are suited for fast freezing or uncooked crocking for preservation, but not for canning. Frozen Sugar Snaps will last up to one year if properly sealed and stored at 0°F.; uncooked crocked (pickled) snap peas will keep a few



Freezing snap peas is easy. Blanch in boiling water, chill in ice water, flash-freeze and pack in convenient portions.

years. Thawed frozen Sugar Snap peas are good only in heated dishes because they are no longer crisp.


To freeze Sugar Snap peas, string them, then blanch in boiling water for 2 or 3 minutes and chill in ice water for 3 to 5 minutes. Blanching is not meant to be a cooking process, but merely a preparatory step. Carefully time your procedures in order to avoid textural and nutritional breakdown of the snap peas.

Use conventional heat blanching for large quantities of snap peas. To do this type of blanching, bring at least 6 qts.

water for each pound of peas to a boil. Put the snap peas in a wire basket. Submerge them completely in boiling water and wait until it again reaches a boil. Begin to time the blanching, allowing not more than 3 minutes. Shake the basket several times during this period to allow even penetration of heat. When finished, lift snap peas from boiling water and put them at once into a pan of ice water. Chill snap peas at least 3 minutes in ice water or until they are cool to the center.

Microwave blanching is best for small quantities of snap peas. Put 1/2 to 1 pound of strung snap peas and 1/4 cup water in a 1-qt. microwave-proof casserole. Cover and cook on High for 3 minutes. Drain and chill thoroughly in ice water until snap peas are chilled to the center.

After blanching, lay pods separately on trays and freeze immediately. When they are thoroughly frozen, combine in batch sizes in plastic bags or containers to seal and freeze further. The Sugar Snaps require no seasoning for freezing.



BURPEE Gardeners Write About Freezing Sugar Snap Peas:

"I planted Sugar Snap Peas at one end of my garden and some regular large pod sugar peas at the other end about the middle of April. They both produced well, but the regular sugars finished production about a week ago (July 2), but the sugar snaps are still producing excellent quality peas. I find that they are easier to pick and have excellent flavor. The amount of peas produced is amazing. I have frozen quite a few too. Looks like they will keep their green color better in freezing than regular sugars. I am really pleased with this vegetable and will be including it in my garden again."
Mrs. Glen Bishop, Waynesboro, Pennsylvania

"We were very pleased with the Sugar Snap Peas we bought from you in the spring. They grew very tall on wire and produced many peas. Some of the peas I have put in the freezer. The taste was outstanding!"

Mr. and Mrs. Robert Kelsey, Rochester, New Hampshire

"The Sugar Snap Peas are too good to be true. We're old-time sugar pea fans who have shifted fast to the new Snap Peas. We had two double rows which covered the 8 ft. fencing and produced a quart per foot—bushels! We ate, froze, gave neighbors, friends and relatives."

Mrs. Paul Koch, Allentown, Pennsylvania

Party Foods

SUGAR SNAP DIP I

Here's one that's very simple to make. Just pull strings from the fresh snap peas and remove the peas, leaving pods joined at one end if possible to make better scoops for the dip. Put the pods into a plastic bag or wrap and refrigerate until ready to use. Puree the peas and blend into practically any mildly flavored dip. If you allow pea dip to stand covered overnight in your refrigerator, the flavor will be sweeter and better.



SUGAR SNAP DIP II

- 1/2 pound (about 30 pods) fresh Sugar Snaps*
- 1 cup dairy sour cream*
- 1 cup prepared dip (good to use are onion, blue cheese or clam dips)*
- 1/4 teaspoon powdered ginger*
- 1 teaspoon Worcestershire sauce*

String and hull the snap peas, leaving the pods attached at one end. Put pods in plastic bag or wrap and refrigerate until ready to use. Puree peas with food processor or mill, saving a few peas to chop and use to garnish top of dip. In mixing bowl, combine the pureed peas with sour cream, prepared dip, powdered ginger and Worcestershire sauce. Scrape into serving dish; cover and refrigerate until ready to serve. Sprinkle chopped reserved peas in center of dip and serve.

For a milder snap pea dip, substitute for the prepared dip in the above recipe a 6-ounce package cream cheese mixed with 2 to 3 tablespoons chicken broth or milk. Season to taste with garlic and onion powders or salts.

SUGAR SNAP COCKTAIL ROLLS

Use squares of thinly sliced cheese, boiled ham or other sandwich meats and roll the squares around strung, fresh Sugar Snaps. Skewer the rolls shut with toothpicks, garnished with olives, cocktail onions, radish slices, carrot curls, and anything else that's tasty and colorful.

SUGAR SNAP PLATTER

For an interesting snack or party platter, make up any of your cold relish vegetable platters including fresh Sugar Snaps. Select Sugar Snap platter accompaniments that are colorful such as cherry tomatoes, cucumber slices, carrot sticks, black and green olives, cauliflowerettes, radishes, pickles or anything else you can think of.

MARINATED VEGETABLE PLATE

- 1 cup French dressing made with wine vinegar*
- 2 cloves garlic, peeled and mashed*
- 1 tablespoon minced parsley*
- 1/4 teaspoon crushed dried tarragon leaves*
- 1/4 pound fresh or unthawed frozen sugar snaps, strung*
- 1 pint cherry tomatoes, cleaned*

In saucepan, combine first four ingredients. Bring to a simmer and add vegetables a few at a time to cook for not more than 2 minutes. Remove vegetables from marinade to cool. Let marinade cool to room temperature; pour over vegetables. Cover; chill until ready to serve. Drain off marinade before serving.

MW: In microwave-proof dish, combine first four ingredients. Cover; cook 3 minutes on High or until simmering. Add vegetables as directed above and cook, covered, 1 minute. Follow final instructions above.



CHEESE STUFFED SUGAR SNAPS

1 2 pound tub of 30t Sugar Snaps
1 ounce package two to three
1/4 ounce package cream cheese
1/4 ounce package crushed
ground celery seed
garlic and onion powder
Worcestershire sauce
salt and pepper

in refrigerator overnight.

CHEESE FONDUE FOR SUGAR SNAPS

1 clove garlic, peeled and halved
1/4 cup dry white wine

Cheddar cheese

more wine if necessary to thin

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CROCKED (PICKLED) SUGAR SNAPS

For 100 Sugar Snaps - enough

- 1 pint white vinegar
- 1/2 cup honey
- 1 large sprig dried dill
- 1 tablespoon mustard seed
- 1 inch piece ginger root, peeled
- 6 whole cloves
- 1 stick cinnamon
- 1 clove garlic, peeled
- a few slices onion
- 1 1/2 teaspoon salt
- 6 to 8 pepper-corns
- 6 to 8 whole allspice

In medium sized crock or large glass jar, arrange sugar snaps and other ingredients listed above. Cover crock or jar with folded cheesecloth, then add lid and stand in refrigerator for 4 weeks, gently shaking once in a while to mix the flavors. Serve as an accompaniment to sandwiches or with cooked meats if desired.

Sugar Snap Peas Make The Party!

It has been nearly 100 years that there have been more than 100 sugar snap peas. These peas are well known for their sweet taste and their ability to grow in a garden.

When Sugar Snap peas were first introduced to the world, they were called "the 7 wonders of the world." They were so sweet and so easy to grow that they were called "the 7 wonders of the world." They were so sweet and so easy to grow that they were called "the 7 wonders of the world." They were so sweet and so easy to grow that they were called "the 7 wonders of the world."

George Schwartz, Chatham, New Jersey

We all enjoyed the Sugar Snap peas this year and we will be growing them next year. We were able to grow them in a garden and in a pot. They were so easy to grow and so easy to eat. They were so sweet and so easy to grow that they were called "the 7 wonders of the world." They were so sweet and so easy to grow that they were called "the 7 wonders of the world."

Pamela Pick, Carmichael, Maryland

I have enjoyed Sugar Snap Peas and must say they are so good. We all love them and we will be growing them next year. We were able to grow them in a garden and in a pot. They were so easy to grow and so easy to eat. They were so sweet and so easy to grow that they were called "the 7 wonders of the world." They were so sweet and so easy to grow that they were called "the 7 wonders of the world."

Carole Mello, Grand Park, New York

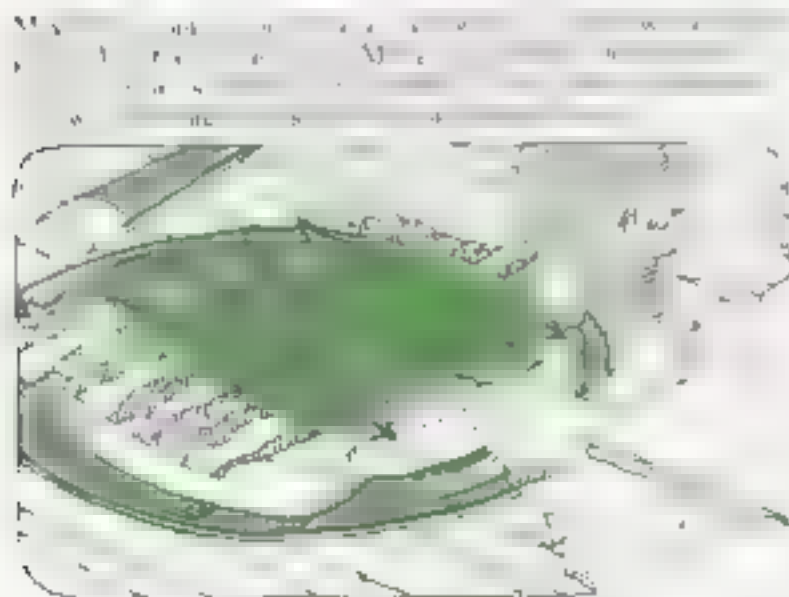
Lunch Treats

GRILLED CHEESE AND SUGAR SNAP SANDWICH

1 slice whole wheat bread, toasted

2 slices American cheese

Spread on the bread and arrange the sugar snaps along the edge of the margarine on the bread.



OTHER SUGGESTIONS

Use other fillings such as ham, lettuce and sugar snaps.

SUGAR SNAP BUFFT SALAD

- 2 cups sliced radishes
- 1 cup finely sliced celery
- 2 cups boiling water
- 1 2 cup lemon juice or vinegar
- 1 1 2 teaspoons salt
- 2 cups cold water

cheese mixture

MACO SNAP SALAD

- 1 cup cooked macaroni
- 2 tablespoons cider vinegar
- 1 tablespoon corn oil
- 1 tablespoon grated onion

- 3 4 teaspoon salt
- 1 4 teaspoon white pepper

but use less salt if you don't

bite-sized pieces

- 1 1/2 cups

Side Dishes

SNAPS AND ONIONS

Snap peas or sugar snap peas are a delicious vegetable as prepared in many ways. Here is how to cook them in a snap peas gratin with onion and cheese.

1 1/2 pound fresh snap peas

1/2 pound fresh onion (1/2 onion) 1/2 cup sugar snap peas

4 cups water Put snap peas in water. Cook for 10 minutes. Drain and set aside. Add sugar snap peas and onion. Cook for 10 minutes. Drain and set aside. Wash and reserve. Snap peas are ready to be served. Snap peas are served with a large piece of butter or serve with cream sauce.

MW Put snap peas in microwave oven. Cook for 10 minutes. Drain and set aside. Add sugar snap peas and onion. Cook for 10 minutes. Drain and set aside. Wash and reserve. Snap peas are ready to be served. Snap peas are served with a large piece of butter or serve with cream sauce.

SUGAR SNAPS AU GRATIN

1 to 1 1/2 tablespoon flour

1/2 teaspoon onion powder
pinch ground celery seed

4 pound fresh snap peas (1/2 onion) 1/2 cup sugar snap peas
grated parmesan cheese and paprika (1/2 cup)

Turn on oven. Heat in oven. Turn on microwave. Cook for 10 minutes. Drain and set aside. Add sugar snap peas and onion. Cook for 10 minutes. Drain and set aside. Wash and reserve. Snap peas are ready to be served. Snap peas are served with a large piece of butter or serve with cream sauce.

MW Put snap peas in microwave oven. Cook for 10 minutes. Drain and set aside. Add sugar snap peas and onion. Cook for 10 minutes. Drain and set aside. Wash and reserve. Snap peas are ready to be served. Snap peas are served with a large piece of butter or serve with cream sauce.



LEAN SUGAR SNAPS AND RICE CASSEROLE

- 1 medium-sized onion, peeled and chopped
- 2 sticks margarine or butter
- 1 cup regular long grain rice
- 2 cups boiling beef broth
- 1 drained, canned tomato, diced

Preheat oven to 350° F. In a large skillet, sauté onion in margarine or butter until onion is tender. Add rice, beef broth, and tomato. Stir well. Transfer mixture to a 2-quart casserole. Cover with a lid or foil. Bake for 45 minutes. Remove from oven. Let stand for 5 minutes. Serve hot.

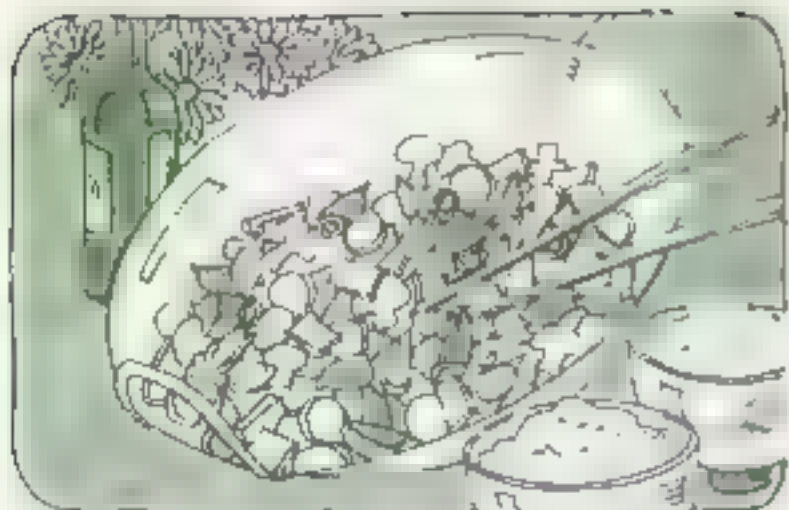
MEAT: 1 lb. lean ground beef, browned and drained. **VEGETABLES:** 1 cup frozen peas, 1 cup frozen corn. **SAUCE:** 1/2 cup ketchup, 1/4 cup brown sugar, 1/4 cup vinegar, 1/4 cup Worcestershire sauce, 1/4 cup onion powder, 1/4 cup garlic powder, 1/4 cup salt, 1/4 cup pepper.

Picky Eaters Love Sugar Snaps!

"I love this recipe!"

"I love this recipe!"





Oriental Cooking

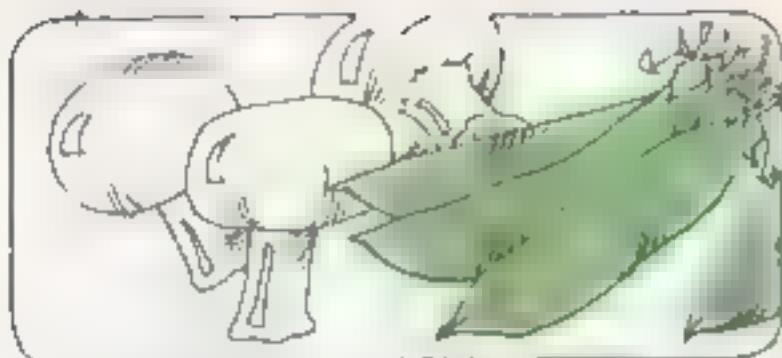
SUGAR SNAP TEMPURA

1 pound vegetable (measured), this tempura recipe will use 4 pounds of vegetable - using Sugar Snap Peas as the vegetable.

- 1 egg
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup cornflour
- $1\frac{1}{2}$ cup cold water

2. deep and heavy pot heat oil to oil F. In a large bowl make the batter at the very last minute when the oil is heating up. Beat the egg with the water and then add together the all-purpose flour and cornflour and then stir into the egg-water mixture. Mix thoroughly with as few strokes as possible. Don't overmix. It is important that a few lumps of batter are okay. Describe a little more water into the batter. We place the sugar snap peas into and dip quickly into batter. We coated snap peas and put on a few at a time and cook in a pan of cooking oil. Serve immediately with Dip Sauce.

Dip Sauce: Put into small bowl some of the bought teriyaki sauce and some grated fresh horseradish. An alternative mix together $1\frac{1}{2}$ cup hot brown or tabasco sauce, soy sauce, 1 teaspoon sugar and 1 teaspoon prepared horseradish.



SUGAR SNAPS AND MUSHROOMS

Sugar Snaps take time to cook, but they are a great addition to any meal. However, when you are in a hurry, you can use frozen sugar snaps. They are available in the frozen section of the grocery store.

1. Wash and trim the sugar snaps. If you are using frozen sugar snaps, you can skip this step. 2. Heat a large pot of water to a boil. 3. Add the sugar snaps and mushrooms to the pot. 4. Cook for 5-7 minutes. 5. Drain the vegetables. 6. Toss with a small amount of oil and salt. 7. Serve immediately.

In a large skillet, heat a small amount of oil. Add the mushrooms and cook for 5 minutes. Add the sugar snaps and cook for 5 minutes. Season with salt and pepper. Serve immediately. Serves 6.

MW Preheat oven to 375°F. In a large bowl, combine the mushrooms and sugar snaps. Add 2 tablespoons of oil and 1/2 teaspoon of salt. Mix well. Spread the vegetables on a baking sheet. Bake for 20 minutes. Serve immediately.

Sugar Snaps: Perfect For Stir-Fried Dishes

The Sugar Snap Beans are a great addition to any meal. They are a great source of fiber and protein. They are also a good source of vitamins A and C. They are a healthy and delicious addition to any meal.

BEEF AND SUGAR SNAP STEW

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CREAMED SUGAR SNAP SOUP

This soup can be made with either fresh or frozen Sugar Snaps. And, you can use the entire pea with pod, shelling out only enough peas to add a touch of interest to the stock. A hearty meal in itself!

- 3 tablespoons margarine or butter*
- 2 stalks celery with leaves, chopped*
- 2 sprigs parsley*
- 1 small head Boston lettuce, shredded*
- 1 medium-sized yellow onion, grated*
- 2 pounds Sugar Snap Peas, fresh or frozen, string, shelling out 3/4 cup for final stock, using the pods for first step of soup making*
- 3-1/2 cups chicken or beef broth*
- small piece of bay leaf*
- green food coloring (optional)*

In a large pot, melt margarine or butter. Add chopped celery, parsley, shredded lettuce and grated onion; cook slowly, stirring, until tender and slightly browned. Add string snap peas and pods, 2-1/2 cups broth and bay leaf; simmer until peas are very soft. Cool soup slightly; puree with food processor or mill; strain through double thickness of cheesecloth. Cook 3/4 cup hulled peas in 1 cup of broth until just tender. Combine strained soup, cooked peas and broth. Thicken soup with mixture of 1/4 cup water and 1 to 2 tablespoons flour. Adjust thickening. Use food color, if desired, to tint soup greener. Serves 6. Garnish with a julienne of fresh pods and croutons.



SALMON 'N PEAS

1 portion salmon steak pan-cooked, grilled or baked in conventional oven or microwave

1 tablespoon margarine or butter

6 to 8 fresh or unfrozen frozen Sugar Snaps, string

1 tablespoon dry sherry

1 tablespoon brown sugar

pinch ground ginger

lemon slices and mint or parsley garnish

While cooking the salmon steak, make the snap peas. In a small skillet, melt margarine or butter. Add snap peas and stir-fry for 2 minutes. Add sherry, brown sugar and ginger and stir thoroughly until snap peas are totally covered with sauce. Put cooked salmon on a warm plate; spoon peas and sauce over fish steak. Garnish with the herbs and lemon slices and serve immediately.

MW: In microwave proof dish, melt margarine or butter by cooking it on High 1 minute. Add Sugar Snaps, sherry, brown sugar and ginger; stir until mixed and peas are coated. Cover; cook on High 2 minutes. Allow to stand 1 minute and then pour over cooked fish steak. Garnish and serve immediately.

OTHER SUGGESTIONS:

Sugar Snaps make great canape accents on top of cheese and crackers . . . Use crunchy chunks of Sugar Snaps to spark elegant Caesar salads. A great flavor companion with Parmesan cheese! . . . Remove peas from pods and add to vegetable soup. At the last minute, float empty pods in soup bowls before serving. Pea boats will delight everyone, young or old . . . Sugar Snaps are a tasty au gratin variation . . . Omelettes and crepes take on a new flavorful appeal when filled with Sugar Snaps . . . Staffed fish is perked up with a filling of Sugar Snap peas, onions and celery . . . Snap Peas and young carrots mature at the same time and are deliciously sweet cooked together . . .



Sugar Snap Peas GARDENER'S RECORD LOG

Use this log to keep track of the growth and yield of your Sugar Snap pea crop. Save this data for planning your garden next year.

Amount of Seed: _____

Planted: Length & _____ Date _____
number of rows _____

Shoots emerged: _____ Date _____

1st Blossoms Appeared: _____ Date _____

First Pick: _____ Weight _____ Date _____

Second Pick: _____ Weight _____ Date _____

Third Pick: _____ Weight _____ Date _____

Additional picks: _____

Prepared for _____
Freezer: _____ Weight _____ Date _____

Pickled: _____ Weight _____ Date _____

Notes:

America Loves Sugar Snap Peas—Great Producers in Any Climate



"I wish to thank and congratulate you on your new pea—the Super Snap. It is an outstanding and makes such a hit with every one who tries it raw or cooked. It is superb."

Mrs. Jean Wilcutt, Sequim, Washington

"I planted 1/2 lb. of Sugar Snap Peas in the spring. Picked the last July 11. This is the finest pea I ever saw. Harvested 2 bushels! I want more seed for fall planting."

Francis Petros, Jr., Fairfax Station, Virginia

"Sugar Snap Peas were wonderful."

Beulah Cook, Cincinnati, Ohio

"My Sugar Snap Peas are everything you said they were. We enjoyed them very much."

Mrs. Frank Goodnight, Kanascoles, North Carolina

"We have thoroughly enjoyed our spring crop of Sugar Snap Peas and now would like to start our fall crop. This is the best pea going. You can enjoy it in all stages. We have the neighbors coming over to enjoy raw peas off our vines which have gone to the top of a 10 ft. high fence. Thank you for such fine quality in seed."

Robert Gusto, Albany, New York

"Sugar Snap Pea came out wonderful. Picked near 1/2 bushel a day for over a week."

Janette L. Barr, Sarasota, Florida

"The half pound of Sugar Snap Peas which we planted March 22 yielded approximately 50 quarts! We found them extremely sweet and delicious. A distinct flavor of their own, unlike either shell or sugar peas. I surely plan to plant them next year."

Ralph E. Mohler, Newville, Pennsylvania

"I planted one package of Sugar Snap Pea seed. Total harvest was 20 lbs."

Marie Bee, Parkersburg, West Virginia

"Your advertisement of the Sugar Snap pea certainly was not exaggerated! They were super—better than any peas I have ever tasted. They were so good that we ate them all and I have none to put away. I am going to try to get another crop in before winter. A 2 oz. pkg. is not enough!"

Mrs. C. W. Brandt, Kelseyville, California

"Just picked my third pick of Sugar Snap Peas and the vines are still loaded with blossoms. We eat them pods and all. We like them a lot and so do our neighbors as we could not possibly eat them all alone."

Wall Haynes, Lewiston, Maine

"The Sugar Snap Peas we tried this spring were the best peas we have ever tasted—bar none."

Martha Henning, Silverhill, Alabama

"These were absolutely the most delicious vegetable we've ever grown or tasted!"

Marjori Durkin, Chestnut Hill, Massachusetts